

# SOCIAL EVENTS

## JANE TUTTLE RECITAL TONIGHT.

The first of the programs given by the Jane Tuttle Concert company will be this evening at 8:15 in Masonic temple. The company comes under the auspices of Colonel Brackett circle, Ladies of the G. A. R., and the proceeds will be used in furthering their work. Two programs will be given, this evening and tomorrow evening, and the numbers as they will be presented are as follows:

**Piano—**  
Sledernaus ..... Strauss-Schutt  
Ruth Klauber.  
**Vocal—**  
(a) Spring ..... Hildich  
(b) Fond ..... Strauss  
(c) Lorelei ..... Liszt  
Jane Tuttle.

**Violin—**  
(a) Muzurka ..... Mlynarski  
(b) Nocturne ..... Chopin-Sarasati  
(c) Humoresque ..... Koelan  
Genevieve Podrea.

**Vocal—**  
(a) Sing to Me, Sing ..... Homer  
(b) Love is Lord ..... Weir  
(c) Wind Song ..... Rogers  
(d) Aria ..... Selected  
Jane Tuttle.

**Piano—**  
(a) Alla Marcia ..... Sinding  
(b) Spinning Song from the Flying Dutchman ..... Wagner-Liszt  
Ruth Klauber.

**Violin—**  
Gypsy Tirs ..... Sarasati  
Genevieve Podrea.

**Vocal—**  
(a) Alone ..... Watte  
(b) Bendeme's Stream ..... Old Irish  
(c) The Little Teddy Bear ..... Levey  
(d) Musetta's Waltz Song ..... Puccini  
Jane Tuttle.

Tuesday evening the following program will be rendered:

**Piano—**  
Second Scherzo ..... Chopin  
Ruth Klauber.

**Vocal—**  
(a) The Nightingale ..... Nevin  
(b) Romance ..... Debussy  
(c) Love's Torment ..... Caruso  
Barthelemy Caruso  
Jane Tuttle.

**Violin—**  
Fantasia ..... Wieniawski  
Genevieve Podrea.

**Vocal—**  
(a) In the Moonlight ..... Elgar  
(b) The Sand Man ..... Humperdinck  
(c) Secrecy ..... Wolf  
(d) Aria ..... Selected  
Jane Tuttle.

**Piano—**  
(a) Presto Scherzando ..... Don Wilm  
(b) Romance ..... Gruneld  
(c) Etude Fantastique ..... Frim  
Ruth Klauber.

**Violin—**  
(a) The Zephyr ..... Hubay  
(b) Romance ..... Rubenstein-Wieniawski  
(c) Bohemia Dance ..... Randegger  
Genevieve Podrea.

**Vocal—**  
(a) Indian Summer ..... Cadman  
(b) Kathleen Mavourneen ..... Crouch  
(c) Love Is the Wind ..... MacSweeney  
(d) Spring ..... Well  
Jane Tuttle.

Miss Tuttle, dramatic soprano, will be assisted by Ruth Klauber, concert pianist and accompanist, and Genevieve Podrea, violinist. The company appeared in Moline during the past week and gave programs that were a real delight and winning much praise from the audiences that heard

them. The affair deserves the support of the public, and the entertainers should be greeted by a full house this evening as well as tomorrow evening.

## LINGER LONGER CLUB ENTER-TAINED.

Members of the Linger Longer club were entertained by Miss Laura Ohlert, 442 Fourth street. Music and sewing at fancy articles were the evening's diversions, the hostess serving a lunch before its close. The club will be entertained Jan. 21 by Miss Pearl Adams on Webb street. The club has arranged to entertain at a dancing party Saturday evening, Jan. 15, at M. W. A. hall at Center station. Bleuer's orchestra will give the program of dance music.

## ROCK ISLAND CLUB ANNUAL.

The annual meeting and election of officers of the Rock Island club will be held Tuesday, Jan. 18, at the club house. The election takes place during the afternoon followed by a buffet luncheon and the annual meeting at 8 o'clock.

## TO CELEBRATE NINTH BIRTHDAY.

Anita M. Evers at her home, 1041 Fifteenth street, entertained a number of her little girl friends Saturday afternoon in honor of her 9th birthday anniversary. The time was spent with games and music after which supper was served in the dining room. At 6 o'clock the little folks departed, wishing Anita many happy returns of the day and leaving her with many pretty gifts.

## TEA AT HOTEL BLACKHAWK.

There were more than 100 reservations for afternoon tea at the Hotel Blackhawk Saturday afternoon and the dancing—from 3:30 to 5:30—attracted one of the largest gatherings of the winter.

Among the teas was a matinee party of 10, entertained by Mrs. Robert H. Parks, who invited friends to the Columbia for the afternoon in honor of Mrs. Bosworth of Denver, Colo., who is visiting Mrs. John Hutchinson.

Mrs. Dick Lane had a party of 10, L. Livingston, a party of nine, and Miss Emory a company of 10.

## HELEN KELLER LECTURE TOMORROW.

The interest shown in the announced lecture by Helen Keller and her teacher and companion, Mrs. John Macy, at the Second Congregational church, Moline, tomorrow evening, has already proven this to be one of the events of the year in the tri-cities. The lecture is one of the most remarkable human chronicles ever told, and those who have heard Miss Keller realize that there could be no stronger example of optimism and courage shown than in this triumph of one three-barred from the world. "Blindness," said Helen Keller recently "is thought by those who don't know, to increase the power of other senses. That is not so. The habit of patience is the only compensation. The great obstacle still remains." One can only realize the amount of Helen Keller's patience after hearing her speak, and after seeing how she has made the outside

world come to her and become a normal part of her life.

This may be the last opportunity to hear Helen Keller as she will soon retire from the lecture platform to devote all her time to writing. She has been applying the funds from her lectures to a fund with which she hopes to assist her teacher who has been her companion all through her life.

## O. E. S. INSTALLATION.

The annual installation of officers of Rock Island chapter, No. 269, Order of Eastern Star was held Saturday evening in Corinthian hall. Masonic temple. The past worthy matrons and past worthy patrons formed a reception committee and welcomed about 200 guests. The worthy grand matron, Mrs. Nellie S. Humphreys of Atkinson was the installing officer and the grand chaplain, Mrs. Elizabeth Nowers, the installing chaplain, and Grand Martha V. Blanche Bromley was the installing marshal for the evening's work. The music was furnished by the Criterion orchestra and the following officers were installed:

Worthy matron—Sarah Myers.  
Worthy patron—Carlton G. Taylor.  
Associate matron—Kate V. Collier.  
Secretary—Charlotte L. Mattison.  
Treasurer—Athenia Hatch.  
Conductress—Althea Marshall.  
Associate conductress—Mary E. Krull.

Chaplain—Myra Arnold.  
Marshal—Helen B. Taylor.  
Organist—Kate Pratt.  
Adah—Lora Hill.  
Ruth—Edith Ullemeyer.  
Esther—Ethel Fisher.  
Martha—Henrietta Slater.  
Electa—Ada K. Krebs.  
Warder—Caroline Ullemeyer.  
Sentinel—George F. Kramer.

The retiring matron, Mrs. Alice Wilcher, was presented with a beautiful matron's jewel. Mrs. Edith Atkinson making the presentation. After the ceremonies each of the grand officers was presented with a cut glass vase, and the retiring secretary, Mrs. Vashti A. Bollmar, and the retiring treasurer, Mrs. Ellen Lee, was each presented with a cut glass cream and sugar set.

The worthy grand matron honored Mrs. Myra Arnold with a three-year commission as grand representative of the state of New Hampshire in Illinois. This honor came as a complete surprise and there is no one in the local chapter more capable of filling this commission than Mrs. Arnold. The grand officers then led the way to the banquet room where refreshments were served and the remainder of the evening was devoted to dancing.

## GRACE LADIES' AID SOCIETY.

A well attended meeting of the Ladies' Aid society of Grace Lutheran church was held Friday afternoon in the church parlors with Mrs. K. T. Anderson and Mrs. G. E. Bartholomew as the hostesses. The society was divided into committees that will work during the coming year, the first division arranging a bakery sale to be held Jan. 22. Annual reports were read and plans discussed for the future work of the society. Refreshments were served at the close of the meeting.

## OAK GROVE SOCIETY SESSION.

The Ladies' Aid and Mission society of Oak Grove church held a well attended meeting Friday afternoon in the home of Mrs. G. McMillan on Brashar street. Several new members were added to the society roll and there were present a number of visitors. The ladies spent the afternoon sewing carpet rags for rugs and Mrs. McMillan gave a reading on the missions of India taken from the book "Marigold." Refreshments were served and a pleasant social time passed. The society will be entertained in two weeks by Mrs. C. L. Oberstaller, 1323 Twenty-fifth street.

## DEBORAH CLUB BANQUET.

The members of the Deborah class of Broadway Presbyterian church enjoyed their annual banquet Friday evening at the Colonial hotel, dispensing with all business and enjoying a most delightful evening. The incoming treasurer presented the retiring president, Miss Charlotte Mattison, with a beautiful bouquet of flowers in appreciation of her services. The time following the dinner was spent socially. Officers of the society are: President—Miss Edna Schneider. Vice president—Miss Evaline Barchmann. Secretary—Miss Esther Storbeck. Treasurer—Miss Margaret Ferris. Executive—Miss Mary Dop.

## MISS KOHN SPEAKS ON ART.

One of the most delightful meetings of the year of the Moline Woman's club was held Saturday when Miss Irma Kohn of this city was speaker, taking as her subject, "Art in the Masterpieces of Europe." Illustrated with excellent slides. The first number shown was the Madonna of the Chair and closed with Whistler's "Mother." Miss Kohn took up the analysis of the work of the various painters—Michael Angelo, Raphael, Whistler, etc.—explaining the principal points of interest in the work of each. The lecture was full of interest, and as an appreciation of her talk Miss Kohn was given a rising vote of thanks and presented with a lovely bouquet of flowers by the club.

At the business meeting two new members, Misses Carrie and Mary Sammel of Moline, were received. An impressive memorial service for Mrs. Genevieve Blanding was held, Mrs. Robert Blakemore and Mrs. C. W. Foss giving tributes to her memory.

Announcement was also made of the coming of Helen Keller tomorrow evening, and the members were urged to make a special effort to hear her,

parties by Rock Island camp No. 85, Woodmen of the World, will be held Thursday evening, Jan. 13, at Odd Fellows' hall. Bleuer's orchestra will give the dance program.

The Parent-Teacher association of Longfellow school will meet Wednesday afternoon at 8 o'clock in the church. The parents will act as the hostesses and there will be a program. Parents whose children attend the school are asked to make a special effort to attend the meeting.

## SURPRISE ON LEE SIEMON.

A company of 17 young folks Saturday evening went to the home of Lee Siemon to celebrate his 15th birthday anniversary which fell yesterday. They spent a delightful evening playing games and contests and with music and at 11:30 o'clock a supper was served. The host was presented with a handsome signet ring by the company.

Yesterday to again celebrate his birthday a company of relatives was entertained in the home on Eleventh street and Twelfth avenue. Dinner was served at 5 o'clock and the late afternoon and the evening were spent in a social way.

## SOCIAL ANNOUNCEMENTS.

The January meeting of the Rock Island Woman's club will be held Saturday afternoon at 2:30 o'clock in Masonic temple.

The second of the series of winter dancing parties will be given by the Knights of Columbus Friday evening, Jan. 14, at K. C. hall. The Criterion orchestra will give the dance program.

Another of the series of dancing

# Young & Lomb

ROCK ISLAND'S BIG QUALITY STORE

## January Clearance

### COATS

Your unrestricted choice of any Fancy Mixture Coat in our Stock tomorrow at

$\frac{1}{2}$  PRICE

### SUITS

Three lots of Suits—all this fall and winter models—choose at one of these prices

5.95, 8.95, 12.95

20% to 50%  
On Most Everything

## HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: (1) I am troubled very much with pimples that itch. What would you advise?

(2) I am also troubled with much dandruff. I have long, thick hair. Do you think it will ruin my hair? It is very annoying to me and I would be grateful if you would publish some cheap remedy.

(3) I have heard that sulphur is good for cleansing the blood. If it is, how should it be taken.

(4) I suffer much from catarrh. What shall I do?

**SWEET SIXTEEN.**  
(1) For pimples make an ointment of 20 grams of sulphur precipitate and 20 grams of potato powder. Rub over the pimples at night. If this has no effect it would be well to consult a physician, as the blood and stomach may be in a bad condition and a local treatment will have little effect.

(2) Dandruff makes the hair fall. The following dandruff remedy has given satisfaction to many:

To an ounce of sulphur add a quart of soft water and during the intervals of several days shake the mixture repeatedly. After the sulphur has settled to the bottom of the receptacle use the clear liquid. Saturate the head with every morning, and in a few weeks every trace of dandruff will have disappeared. The hair will become soft and glossy, and there will be no return of the old trouble.

This remedy, however, will darken the hair.

The following remedy for both light and dark hair does not work so quickly:

Boric acid, one dram; lavender water, two and one-half ounces. Mix, and massage into the scalp every other night.

(3) For the sulphur and molasses tonic the formula consists of a paste of sulphur and molasses, cream of tartar to the amount of a pinch being added to each teaspoonful of the mixture. The dose is a teaspoonful every morning for three days; then three days are omitted, and another three doses on three more consecutive days are taken. Then comes another halting space for three days and a final dose

as it may be the last opportunity, as Miss Keller will soon retire from the lecture platform to devote her time to writing

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the next three days, making nine in all.

(4) Consult a physician about your catarrh. It is a condition that ought to be tended to and as soon as possible.

Dear Mrs. Thompson: (1) I am 14 years old and am in my second year at high school. Up to this time I have never gone any place with a boy. But now a very nice boy has asked me to go to a Y. M. C. A. social given at this club room. I accepted this invitation. Did I do right? Or am I entirely too young?

(2) I don't know exactly what I am to do. Will this boy call at my home?

(3) If so, should I ask him in or should I be ready to go when he gets here and meet him at the door?

(4) If he is supposed to come in am I supposed to sit down and talk awhile with him? And when I go to put on my things are my mother and father supposed to come in?

(5) When he brings me home am I to leave him at the door or am I to ask him in?

(6) What shall I say in regard to the kind of a time I had?

**IGNORANT.**

(1) It is all right for you to go.

(2) Yes, he will call at your home.

(3) Don't have your coat and hat on. Ask him to come in and sit down while you put them on.

(4) Ask him if it is time to go. If he says it is put your things on at once. If it is not time to go, sit down and talk to him until it is. I think it would be well for your mother to go in and meet the boy before you go to the party. Both your father and mother might be sitting in the living room when he arrives.

(5) Leave him at the door.

(6) Tell him that you enjoyed the evening very much and that you would like to have him come to see you some time.

**Indian Pepper Cups**—Take six large green peppers from which tops are cut and seeds removed; one pint boiled rice, one tablespoon butter, one tomato, one good-sized onion, one teaspoon salt. Add onions to rice with the tomato chopped, and salt. Wash peppers, stuff them, put on tops like a lid and stand in baking pan, covering bottom of pan with a little water to which add your butter. Bake this all in quick oven for about twenty minutes basting three or four times.

**Roast Beef Heart**—One heart, one-quarter pound suet, six ounces bread crumbs, one-half cupful milk, two tablespoons finely chopped parsley, one tablespoon powdered mixed herbs, salt, pepper, paprika, one pint gravy. Wash the heart in salt water, taking care to remove all the blood; wash in a second water and dry with a clean cloth. Chop the suet, mix with it the bread crumbs, parsley, herbs, salt, pepper and paprika; then add the milk and fill all the cavities of the heart with the stuffing. Grease a piece of white paper well, place this over the cavities and tie it up tightly with a string. Put one heaping teaspoon of dripping into a pan, put in the heart and allow it to roast for two hours, basting well. For the sauce, put one teaspoonful of butter into a sauce pan, stir in one tablespoonful of flour. When blended together add gradually the gravy, allow it to boil, then add one onion finely chopped, a little salt and pepper and a large spoonful of mushroom catsup. Cook for five minutes, pour the sauce over the heart and serve hot.

**Cream of Peanut Soup**—One quart milk, one cupful peanut butter, one tablespoonful chopped celery, one teaspoonful onion juice, one-fourth teaspoonful pepper. Stir and cook until hot. Moisten one tablespoonful of cornstarch in a quarter cupful of hot milk and add it to hot milk; stir until smooth and thick, then strain. Add half a teaspoonful of salt and serve with croutons.

**Orange Float**—One quart water, juice and pulp of two lemons, five

## HOUSEHOLD HINTS

### THE TABLE.

**Rice With Pimientos**—To a can of tomatoes add one teaspoon sugar, two teaspoons salt, one-fourth teaspoon pepper, small onion chopped fine. Butter baking dish, spread layer of tomatoes in the bottom of dish, then one of rice, and sprinkle with chopped pimientos. Dot with butter, repeat till dish is filled. Sprinkle top with bread crumbs mixed with a tablespoonful of butter, and bake in moderate oven about forty-five minutes. This will serve six persons.

**Oysters With Onions**—Peel and cut four small onions into dice and fry in two tablespoons hot butter until a golden color. Add one quart oysters, one teaspoon finely chopped parsley, one teaspoon lemon juice, salt, pepper. As soon as edges of oysters begin to curl pour into hot tureen and serve at once.

**Oyster Rolls**—Procure from three-quarters to one pound of rump steak (cut very thick), cut meat into thin slices and dip each slice in flour, which has been seasoned with salt and pepper. Roll in each slice of meat two large oysters which have been sprinkled with lemon juice and a little cayenne pepper. Skewer each roll with a small, thin wooden skewer (toothpick will do). Melt in a sauce pan 1½ ounces of butter; when hot add prepared meat rolls and fry nicely; they will take about ten minutes at the most. Take up the fried rolls and arrange them on a plate. Pour off the fat in the pan, add a little stock, boil up and strain it over the meat. Serve at once.

**Indian Pepper Cups**—Take six large green peppers from which tops are cut and seeds removed; one pint boiled rice, one tablespoon butter, one tomato, one good-sized onion, one teaspoon salt. Add onions to rice with the tomato chopped, and salt. Wash peppers, stuff them, put on tops like a lid and stand in baking pan, covering bottom of pan with a little water to which add your butter. Bake this all in quick oven for about twenty minutes basting three or four times.

**Roast Beef Heart**—One heart, one-quarter pound suet, six ounces bread crumbs, one-half cupful milk, two tablespoons finely chopped parsley, one tablespoon powdered mixed herbs, salt, pepper, paprika, one pint gravy. Wash the heart in salt water, taking care to remove all the blood; wash in a second water and dry with a clean cloth. Chop the suet, mix with it the bread crumbs, parsley, herbs, salt, pepper and paprika; then add the milk and fill all the cavities of the heart with the stuffing. Grease a piece of white paper well, place this over the cavities and tie it up tightly with a string. Put one heaping teaspoon of dripping into a pan, put in the heart and allow it to roast for two hours, basting well. For the sauce, put one teaspoonful of butter into a sauce pan, stir in one tablespoonful of flour. When blended together add gradually the gravy, allow it to boil, then add one onion finely chopped, a little salt and pepper and a large spoonful of mushroom catsup. Cook for five minutes, pour the sauce over the heart and serve hot.

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**Orange Float**—One quart water, juice and pulp of two lemons, five

sweet, juicy oranges, four tablespoons cornstarch, one cupful sugar. Put the water on to boil. Moisten cornstarch with a little cold water, then stir it into boiling water; cook slowly for ten minutes, stirring constantly. Take from the fire, add sugar, lemon juice and pulp. Cut the oranges into small pieces, remove the seeds, pour the boiling cornstarch over them and stand away to cool. Serve cold with sugar and cream.

**Chocolate Bread Pudding**—Two cups bread crumbs, four cups scalded milk, two squares bitter chocolate, two-thirds cup sugar, two eggs, one teaspoon vanilla, one-fourth teaspoon salt; grease pudding dish; crumb the bread fine and press them down a little in a cup; scald the milk over boiling water and melt the chocolate in it; add crumbs, sugar, salt, eggs slightly beaten and vanilla; pour into pudding dish and bake slowly one hour.

**Nut Pudding**—Mix and sift 1½ cups flour, three teaspoons baking powder and pinch of salt. Cream one-half cup butter and one-half cup sugar, add two eggs, then one-half cup water and flour alternately and one-half cup chopped nuts. Pour in buttered tins and bake one-half hour. Serve with lemon sauce.

**Lemon Sauce**—Mix one-half cup sugar and two tablespoons cornstarch; add one cup boiling water; boil for five minutes, remove from fire and add two teaspoons butter and one and one-half teaspoons lemon juice.

**Oatmeal With Dates**—Dates should be washed and steamed for 20 minutes; then drop in the cereal before serving.

**Fruit Salad**—One orange, one apple, one slice pineapple, six walnuts, six marshmallows. Cut all into small pieces and moisten with fruit juices and mayonnaise. When done add teaspoon of butter.

**Graham Scones or Biscuit**—Three cups graham flour, two cups white flour, one level teaspoon salt, one level teaspoon butter baking soda, one tablespoon butter or shortening, one pint or more of good, thick, sour milk or buttermilk. First heat oven. Into flour sifter put white flour, salt and baking soda that has been well washed with a dry knife. Mix shortening and flour together. Add graham flour, mix well by rubbing between hands, then add sour milk enough to make good soft dough. Roll out quickly, cut in squares, bake in quick oven. Scotch scones are made same way, using all white flour. To make these successfully, work quick, knead little, have quick oven. Take out of pan when baked and cover with napkin till eaten.

**Stuffed Baked Apples**—Remove cover from medium-sized apples, fill cavities with filling made of bread crumbs, chopped walnuts and cinnamon. Bake as any ordinary apple. They are fine.

**Don't Risk Pneumonia**  
At the First Sign of a Cold take  
HILL'S  
CASCARA  
QUININE

The old standard remedy in tablet form. No unpleasant after effects. No opiates, no colds in 24 hours. La Grippe in 3 days. Money back if it fails. Insist on genuine. Box with red top. Mr. Hill's picture on it. 25 Cents. At Any Drug Store.

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An Effective Laxative  
Purely Vegetable  
Constipation,  
Indigestion, Biliousness, etc.  
OR  
at Night  
until relieved  
Chocolate-Coated or Plain

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## SWEATER SET FOR THE OUTDOOR GIRL



This charming sweater set, primarily intended for the outdoor girl, has become so popular that all those desiring a chic combination have taken to it. This model is a silk set in banana color with white coat and deep girle and the smartest of caps.